

### Amendments to the Claims

1-8. (Cancelled)

9. (Currently amended) A process for producing a bread which comprises:  
producing a fermented soybean protein by fermenting a soybean protein with lactic acid bacteria and yeast, and then sterilizing the fermented product; and  
mixing the sterilized fermented soybean protein product in an amount of 0.35 to 3.5 parts by weight in terms of a soybean solid content based on 100 parts by weight of cereal flour for bread with cereal flour for bread to prepare dough.

10. (Cancelled)

11. (Previously presented) The process for producing a bread according to claim 9, wherein the lactic acid bacteria used for the lactic fermentation is derived from sour leaven.

12. (Previously presented) The process for producing a bread according to claim 9, wherein a soybean solid content in the fermented soybean protein is 15% by weight or more.

13. (Previously presented) The process for producing a bread according to claim 9, wherein the lactic fermentation is performed simultaneously or before the yeast fermentation.

14. (Previously presented) The process for producing a bread according to claim 9, wherein pH of the fermented soybean protein is 4.0 to 4.8.

15. (Previously presented) The process for producing a bread according to claim 9, wherein the soybean protein is further reacted with a protease.